

BOARD OF HEALTH TOWN OF FOXBOROUGH

MASSACHUSETTS 02035

www.foxboroughma.gov

40 SOUTH STREET Tel. (508) 543-1207 Fax. (508) 543-6270

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

Application must be submitted 30 calendar days before proposed event day. \$50.00/check payable to the Town of Foxborough – include \$200 Late Fee if submitted less than 30 days before event.

NO REFUNDS OR TRANSFER OF FUNDS

BHP DATE REC'D CHECK#	□ APPOINTMENT DATE:
	Event Information
Name of the Event	
Location of Event	
Date(s) of Event	Hours of Operation at Event
Name of Applicant:	Applicant/Business Information
Address of Applicant:	Phone # of Applicant:
E-mail:	
Name of Organization/Business:	
Address of Organization/Business:	
Phone # of Organization/Business:	
E-mail:	

Updated: 12/2015

<u>Food Service Information – Please answer ALL of the following questions...</u>

	List ALL food and drink you will be serving/selling/giving away **Exclusions: No food products shall be served/sold/given away raw or undercooked**
1.)	Is the food product you will be serving/selling/giving away a potentially hazardous food? Yes / No (i.e. contains meat, dairy, cooked vegetables, cut fruits and vegetables, etc.)
	a.) If yes, how will the food be <u>transported</u> and kept hot (>140°F) and/or cold (<41°F) to the event?
	b.) If yes, how will the food be kept hot and/or cold <u>at</u> the event?
2.)	Will you be preparing any food on site (i.e. cooking, reheating, etc.)? Yes / No If yes, briefly describe this preparation and what equipment will be used:
3.)	Will the Booth have electricity: Yes / No
4.)	Running Water: Yes / No
5.)	Describe bathroom facilities (i.e. building with plumbing, port-a-potty, etc.) and location:
6.)	Will you be using propane at your event or have any open flames? Yes / No If yes, you must contact the Fire Department for any necessary permits or certificates if applicable.
7.)	Will you be using or producing grease during the event? Yes / No If yes, how will you be storing/disposing of this grease?
8.)	Will you be serving/using ice? Describe source and use of ice:

	escribe what you will be using for handwashing activities at the site where food preparation/serving will curring:
	ease review the Town of Foxborough's "The Temporary Food Event - Top 10" included with this application. Following these "Top 10" food safety tips will assist in making this event a safe and successful one.
operatio	ndersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment on will comply with 105 CMR 590.000 and all other applicable law. I have been instructed by the Board of Health on how to copies of 105 CMR 590.000 and the Federal Food Code. (The Mass. Sanitary Code for Food Establishments can be obtained ing the State House Bookstore at 617-727-2834 or 508-646-1374, and on-line at www.state.ma.us/dph/fpp)
APPLIC	CANT SIGNATURE: DATE:
	Have you included the following in this application submittal
	CERTIFIED FOOD MANAGER CERTIFICATE – For Potentially Hazardous Foods Only. o For pre-packaged items/bottled water, etc., a ServSafe Certificate is not necessary.
	ALLERGY AWARENESS CERTIFICATE
	WORKERS' COMPENSATION FORM – A new form is needed every permitting season, with policy number on description date of policy. Sole Proprietors and non-profit organizations must also complete this form.
	COPY OF CURRENT LICENSE FROM THE TOWN WHERE YOUR ESTABLISHMENT IS LOCATED



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COORDINATOR'S CHECKLIST FOR FOXBOROUGH TEMPORARY FOOD EVENTS

Appointment Date with BOH:		

* RETURN COMPLETED APPLICATION TO THE FOXBOROUGH BOARD OF HEALTH OFFICE THIRTY (30) DAYS BEFORE THE EVENT.

By providing the following information, you will assist in identifying potential public health problems that might occur during your event. Solving these problems in advance will provide the opportunity for a successful and smooth operation. You must notify the food booth participants that the Temporary Food Establishment Permit application must be received by the Board of Health no later than **30 DAYS PRIOR TO THE EVENT.**

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1.	NAME OF EVENT:	DATE(s):	
2.	EVENT LOCATION (BE SPECIFIC - LOT #, ROOM NAME, ADDRESS, ETC.):		
3.	EXPECTED NUMBER OF PATRONS:		
4.	I. EXPECTED PEAK DAYS & NUMBERS OF PATRONS:		
5.	NAMES OF EVENT COORDINATORS/RESPONSI	IBLE INDIVIDUALS:	
	NAME ADDI	RESS F	PHONE (work, home, cell)
6.	NUMBER OF ANTICIPATED FOOD BOOTHS:		
7.	TIME OF EVENT SET-UP:	TIME OF EVENT COMPLE	TION:
8.	DESCRIBE PROPOSED RESTROOM FACILITIES	G (TYPE, NUMBER, LOCATION, PRO	OVIDED BY) – COMPLETE ATTACHE
9.	WILL ELECTRICITY BE PROVIDED TO THE FOO	D BOOTHS:YESI	NO
10.	DESCRIBE THE POTABLE WATER SUPPLY AND	DELIVERY:	
11.	DESCRIBE THE WASTEWATER DISPOSAL SYST	TEM:	
12.	DESCRIBE GARBAGE DISPOSAL:		

Phone#

Email

Address

Updated: 12/2015

Printed Name of Event Coordinator

TEMPORARY FOOD EVENTS

- > A Foxborough Board of Health permit is required for ALL vendors that will be selling or giving away any pre-packaged snacks or drinks (including bottled water).
- > A Foxborough Board of Health permit is required for ALL vendors that will be preparing, cooking, and/or serving ANY food on site.
- Pre-packaged snack size "Halloween-type" candy and lollipops are exempt from all permit requirements.

THE TEMPORARY FOOD EVENT TOP 10!

- 1. No one who is **SICK** should be handling or preparing open food.
- 2. HANDWIPES, not hand sanitizers, must be used for handwashing.
- 3. The <u>EXACT</u> State-specified Allergy Awareness statement must be posted and visible to the public.
- 4. All long hair must be RESTRAINED.
- 5. NON-LATEX gloves are required when handling all ready-to-eat foods.
- 6. A calibrated food <u>THERMOMETER</u> must be available to test the temperature of all hot and cold potentially hazardous foods. Hot foods must be at >140°F, cold foods must be at <41°F.
- 7. In the absence of proper washing, rinsing, and sanitizing equipment, <u>EXTRA</u> serving utensils must be provided in the event contamination occurs.
- 8. The Foxborough Board of Health permit must be **POSTED** visible to the public.
- Personal drinks, personal belongings, and all chemicals (including sanitizer) must be <u>SEGREGATED</u> from all food and food equipment.
- 10. Limit self-service of food from the general public. All food must be <u>PROTECTED</u> from the public through service by chefs, food covers, food wrapping, sneeze guards, individual pre-portioned size containers, etc.

Updated: 12/2015



The Commonwealth of Massachusetts Department of Industrial Accidents Office of Investigations 1 Congress Street, Suite 100 Boston, MA 02114-2017 www.mass.gov/dia

Workers' Compensation Insurance Affidavit: General Businesses

Applicant Information	Please Print Legibly	
Business/Organization Name:		
Address:		
City/State/Zip:	Phone #:	
Are you an employer? Check the appropriate box: 1.	11. Health Care 12. Other their workers' compensation policy information. their employees, a workers' compensation policy is required and such an arrance for my employees. Below is the policy information.	
City/State/Zip:		
Policy # or Self-ins. Lic. #	Expiration Date: Expiration date: Expiration date.	
Failure to secure coverage as required under Section 25A of MG fine up to \$1,500.00 and/or one-year imprisonment, as well as ci of up to \$250.00 a day against the violator. Be advised that a col Investigations of the DIA for insurance coverage verification. I do hereby certify, under the pains and penalties of perjury the	L. c. 152 can lead to the imposition of criminal penalties of a vil penalties in the form of a STOP WORK ORDER and a fin py of this statement may be forwarded to the Office of	
Signature:	Data	
Phone #:		
Official use only. Do not write in this area, to be completed	by city or town official.	
City or Town:Po	Permit/License #	
Issuing Authority (circle one): 1. Board of Health 2. Building Department 3. City/Town 6. Other		
Contact Person:	Phone #:	